

Title (en)

SIMULTANEOUS HYDROLYSIS OF STARCH AND FLAVOR ENCAPSULATION DURING EXTRUSION

Title (de)

GLEICHZEITIGE HYDROLYSE VON STÄRKE UND AROMAEINKAPSELUNG WÄHREND DER EXTRUSION

Title (fr)

HYDROLYSE SIMULTANÉE D'AMIDON ET D'ENCAPSULATION D'ARÔME PENDANT L'EXTRUSION

Publication

EP 4351359 A1 20240417 (EN)

Application

EP 22744778 A 20220725

Priority

- US 202163203605 P 20210727
- CN 2021110297 W 20210803
- EP 21192094 A 20210819
- EP 2022070759 W 20220725

Abstract (en)

[origin: WO2023006648A1] The present invention relates to a method for producing an extruded particle comprising an encapsulated flavor oil, comprising the steps of providing a raw material composition comprising starch, water, flavor oil, and an enzyme capable of hydrolyzing starch, and extruding the mixture to form an extruded particle comprising an encapsulated flavor oil. The present invention further relates to an extruded particle obtained by the method according to the invention.

IPC 8 full level

A23L 27/00 (2016.01); **A23L 27/12** (2016.01); **A23L 29/30** (2016.01)

CPC (source: EP US)

A23L 27/13 (2016.08 - EP US); **A23L 27/72** (2016.08 - EP US); **A23L 29/35** (2016.08 - EP US); **A23P 30/25** (2016.08 - US)

Designated contracting state (EPC)

AL AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC MK MT NL NO PL PT RO RS SE SI SK SM TR

Designated extension state (EPC)

BA ME

Designated validation state (EPC)

KH MA MD TN

DOCDB simple family (publication)

WO 2023006648 A1 20230202; BR 112023025811 A2 20240305; EP 4351359 A1 20240417; JP 2024527085 A 20240719; US 2024315298 A1 20240926

DOCDB simple family (application)

EP 2022070759 W 20220725; BR 112023025811 A 20220725; EP 22744778 A 20220725; JP 2024505185 A 20220725; US 202218578053 A 20220725